

CHILLED SEAFOOD TOWER

Choose from the items below to build your own Chilled Seafood Tower, or order individually.
All items are priced per piece.

Gulf Shrimp 3	Fresh Maine Jonah Crab Claws 3	
Alaskan King Crab Cocktail 15	Daily Oyster Selection* 2.5	Maine Lobster Cocktail 12
	Maine Peekytoe Crab Cocktail 12	Littleneck Clams* 1

APPETIZERS

to be shared

Fresh Maine Jonah Crab Claws (4) 12	Hot-and-Crunchy Shrimp 14	Northshore Long Island Littleneck Clams 15 steamed in white wine and finished with lemon and whole butter
Brazilian Pacu Fish Ribs 14 with watermelon barbecue sauce	Shrimp Cocktail 14	Tuna Tartare Tower* 17 with crab, avocado and citrus soy reduction
Deep-Fried Rhode Island Calamari 13	Sautéed Superlump Crabcake 15	
	Warm Goat Cheese 9 with sweet chilis, olives and spiced pecans	

SOUPS AND SALADS

Spicy Crab and Artichoke Bisque Cup 5.5 Bowl 7	
Chicken and Corn Chowder Cup 5.5 Bowl 7	
Cream of Poblano Pepper Soup Cup 5.5 Bowl 7	
Knife and Fork Caesar Salad 8 Hearts of romaine served with creamy caesar dressing, anchovies, grilled crostini, shaved pecorino and fresh lemon	Hot-House Tomato Salad 10 Ripe tomato slices with applewood smoked bacon, shaved red onion, creamy buttermilk dressing and fresh dill
Truluck's Wedge Salad 9 With diced bacon, maytag blue cheese, tomato and a creamy blue cheese dressing	Sonoma Greens Salad 8 Fresh California field greens tossed with honey vinaigrette, goat cheese, candied pecans, sliced apples, and kalamata olives

STEAKS AND CHOPS

Truluck's proudly serves certified and aged midwestern beef.

Roasted Niman Ranch Free-Range Chicken 19 With Niman Ranch bacon, leeks, fingerling potatoes, and a rich rosemary-orange pan sauce	Prime New York Strip 14 oz. 45 Served with parmesan mashed potatoes
Roasted Niman Ranch Lamb Loin 29 Served with port wine syrup, fingerling potatoes and spring vegetables	Niman Ranch Prime 16 oz. Hand-Cut Ribeye 43 Seasoned and cooked to perfection. Served with Maytag blue cheese butter, red wine demi-glace and parmesan mashed potatoes

FILETS

Steak au Poivre 5 oz. 28 Pepper-crusted filet of beef served with creamy au gratin potatoes and brandy-peppercorn cream sauce	Filet of Beef Oscar 5 oz. 35 Center-cut filet of beef topped with fresh Maine Peekytoe crab, shaved asparagus and jalapeño béarnaise. Served with parmesan mashed potatoes	Simply Grilled Center-Cut Filet 5 oz. 25 8 oz. 32 Served with parmesan mashed potatoes
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ADD TO ENTRÉE

Fresh Maine Jonah Stone Crab Claws (3) Add 9 **Fresh King Crab ½ lb.** Add 24

SIMPLY GRILLED

Fresh fillet, grilled and basted with garlic butter. Served with sauteed green beans almondine

Prince William Sound Wild King Salmon 19 Alaskan Halibut 24

Clear Springs Rainbow Trout 17 Barnegat Lighthouse Sea Scallops 24 Scottish Salmon 18

SEAFOOD CREATIONS

Prince William Sound Wild King Salmon 24

With preserved lemon sauce, dijon crème fraiche and chilled cucumber salad

**Pan-Seared Hiramasa
(Japanese Yellowtail) 26**

*With creamed leeks, roasted sunchoke
marinated artichokes and argan oil*

Alaskan Halibut 25

*Grilled and served with asparagus bisque,
spring vegetables and lobster vinaigrette*

Barnegat Lighthouse Sea Scallops 26

*With braised duck, sweet pea butter
sauce and parmesan mashed potatoes*

Texas Striped Bass Pontchartrain 24

*Texas striped bass in parmesan crust fried golden
brown and served over Truluck's rice with smothered
baby gulf shrimp, crawfish tails and fresh crab meat*

Jumbo Fried Shrimp Platter 19

*With seasoned fries, homemade tartar sauce
and spicy Creole cocktail sauce*

Fresh Live Maine Lobster Market Price

Please ask your server for availability

Cioppino 30

*A feast of seven fishes. Rich tomato stew simmered with
halibut, lobster, clams, calamari, mussels, crab and shrimp*

Trout Almondine 19

*Clear Springs Rainbow trout in an Almond
crust with a rich lemon-caper butter sauce
and parmesan mashed potatoes*

Sesame Tuna* 30

*Sesame-crust #1 grade sliced tuna fillet, served with
parmesan mashed potatoes and Tamari butter sauce*

Jalapeño Salmon 25

*Grilled fillet of Scottish salmon topped with fresh crab
meat, gulf shrimp and jalapeño béarnaise sauce.
Served over parmesan mashed potatoes*

South African Cold Water Lobster Tail Market Price

*Recognized worldwide as the Rolls-Royce of Lobster.
10 to 12 ounces of rich succulent lobster tail,
brushed with lemon and garlic butter. Served with
parmesan mashed potatoes and grilled asparagus*

Truluck's will never serve endangered, overfished species such as Chilean Sea Bass, Shark, Swordfish or Marlin, and we follow all guidelines of the Ocean Conservancy. We work hard to bring our customers the best-tasting, sustainable ingredients that make sense for the plate, the palate and the planet.

CRAB HOUSE

Fresh Maine Jonah Crab Claw Platter 30

Eight medium claws served with grilled asparagus and parmesan mashed potatoes

Market Price

Fresh Steamed Pacific Northwest Dungeness Crab

Served with au gratin potatoes and sauteed green beans almondine

Dutch Harbor Red King Crab

Served with parmesan mashed potatoes, grilled jumbo asparagus and lemon-garlic butter

SIDES

Crab Fried Rice 10

Sweet Potato Fries 5
with roasted garlic-honey aioli

Au Gratin Potatoes 6.5

King Crab Macaroni and Cheese 12

Grilled Asparagus 8

Parmesan Mashed Potatoes 6

Sauteed Green Beans Almondine 6
with melted tomatoes

Creamed Leeks 5
with smoked gouda

Braised Mushrooms 6

French Fries 5

***Consumer Information** There is risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.